

Sung-Sil Moon

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8490502/publications.pdf>

Version: 2024-02-01

10
papers

125
citations

1478505

6
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

112
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of a Newly Developed Chitosan/Oleic Acid Edible Coating for Extending Shelf-Life of Fresh Pork. <i>Foods</i> , 2022, 11, 1978.	4.3	5
2	Relationship between body size traits and carcass traits with primal cuts yields in Hanwoo steers. <i>Animal Bioscience</i> , 2021, 34, 127-133.	2.0	6
3	Backfat thickness as a primary index reflecting the yield and overall acceptance of pork meat. <i>Animal Science Journal</i> , 2021, 92, e13515.	1.4	12
4	Investigation of Physicochemical and Sensory Quality Differences in Pork Belly and Shoulder Butt Cuts with Different Quality Grades. <i>Food Science of Animal Resources</i> , 2021, 41, 224-236.	4.1	8
5	Meat quality characteristics of pork bellies in relation to fat level. <i>Animal Bioscience</i> , 2021, 34, 1663-1673.	2.0	20
6	Quality characteristics, fatty acid profiles, flavor compounds and eating quality of cull sow meat in comparison with commercial pork. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 640-650.	2.4	13
7	Live weights at slaughter significantly affect the meat quality and flavor components of pork meat. <i>Animal Science Journal</i> , 2019, 90, 667-679.	1.4	32
8	Quality characteristics and flavor compounds of pork meat as a function of carcass quality grade. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1448-1457.	2.4	20
9	Changes in Total Plate Counts and Quality of Pig Small Intestine by Different Washing and Packaging Methods. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1253-1260.	1.5	0
10	Distribution Channel and Microbial Characteristics of Pig By-products in Korea. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 792-798.	1.5	9